

## CORNMEAL SOUFFLE

(Serves 6)

1½ cups milk	2 cups Natural American Cheese, grated
1 teaspoon salt	3 egg yolks, well beaten
3 tablespoons yellow cornmeal	3 egg whites

Scald milk in double boiler, add salt and cornmeal. Cook until mixture thickens, stirring constantly. Remove from fire, add cheese, stir until well blended. Add slowly to egg yolks, stirring constantly, fold in stiffly beaten egg whites. Put in buttered casserole (2-quart) set in a pan of hot water. Bake in a moderate oven (350° F.) 50 to 60 minutes.

## MACARONI WITH CHEESE AND OLIVE SAUCE

*See full color illustration on page 50*

(Serves 6)

2 cups macaroni	2 cups Natural American Cheese, grated
4 tablespoons butter	1 teaspoon salt
3 tablespoons flour	¼ teaspoon pepper
2½ cups milk	½ to 1 cup stuffed olives, sliced

Cook macaroni. Make white sauce with butter, flour, and milk. Add cheese (reserving enough for garnishing) and salt and pepper; stir until cheese is melted. Add olives. Arrange macaroni on warm serving plate and pour sauce over it. Garnish with cheese. Serve with grilled tomatoes on buttered toast rounds.

## MACARONI WITH CORNED BEEF

(Serves 6 to 8)

2½ cups macaroni	2 cups milk
½ 12-ounce can corned beef	1 cup Natural American Cheese, grated
2 tablespoons butter	Buttered crumbs
¼ cup flour	

Cook macaroni in salted water. Arrange alternate layers of macaroni and beef in buttered baking dish. Make a white sauce with butter, flour, and milk; melt cheese in sauce. Pour over macaroni and meat. Sprinkle with crumbs and bake in a moderate oven (350° F.) 20 minutes.

## NOODLES ROMANOFF

(Serves 6)

⅔ cup noodles	2 teaspoons Worcestershire sauce
1 cup cottage cheese	Dash Tobasco sauce or red pepper
1 cup sour cream	½ teaspoon salt
¼ cup onion, finely chopped	½ cup Natural American Cheese, grated
1 clove garlic, finely cut	

Cook noodles. Add cottage cheese, cream, onion, garlic, Worcestershire sauce, pepper, and salt. Place in buttered baking dish (8-inch). Bake in a moderate oven (350° F.) 30 minutes. Remove from oven, sprinkle with cheese, return to oven for 10 minutes.